



Betony Traveling Café

Personal/Private Chef & Catering Service

www.betonytravelingcafe.com

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Latin American Flair

Four Course Latin American-inspired Menu Plan



Pricing:

**All-inclusive (groceries, meal prep, table service, clean up)*

**Children's Menu: \$25/child*

2 people: \$200/person

3-6 people: \$150/person

7-12 people: \$125/person

13-20 people: \$100/person

21-30 people: \$85/person

Wine Pairings:

\$10 additional per person

**custom wine pairings available upon request*

Appetizer Course

(Choose 1)

Mango Salsa

Mango, Red Onion, Red Pepper & Lime Salsa w/ Homemade Tortilla Chips

Mixed Bean Salsa

Corn, Mixed Bean, Red Pepper and Lime Salsa served alongside Homemade Tortilla Chips

Mexican Salad w/ Cilantro Lime Dressing

Mexican-style salad w/ mixed beans, corn, cherry tomatoes, cucumber, bell pepper, red onion, and avocado tossed in a cilantro lime dressing and served atop a bed of shredded romaine lettuce

Mini Shrimp Tostadas

Baby shrimp tossed w/ finely-diced tomato, avocado, lime, and cilantro. Served atop mini tostadas.

First Course

(Choose 1)

Cóctel de Camarones

Mexican-style Shrimp Cocktail

Caldo de Pescado

Traditional Fish and Vegetable Stew prepared in a homemade tomato, wine, and fish stock base

Arepas con Queso

Colombian-style corn cakes filled with Oaxaca cheese and cooked over a griddle. Served w/ a Venezuelan avocado salsa.

Main Course

(Choose 1)

Taco Bar

Choice (or combo) of: Pan-sauteed Mexican-style Shrimp, Carne Asada, Slow-cooked Chicken Breast, or Carnitas w/ tortillas served alongside a full bar of fillings and toppings

Traditional Enchiladas

Tortillas filled w/ a choice of slow-cooked chicken or ground beef, vegetables, black or pinto beans, covered in a homemade enchilada sauce and mixed-blend cheeses, and finished in the oven. Served w/ Spanish rice.

Chicken & Vegetable Mexican-style Saute'

Slow-cooked chicken breast sautéed together with spaghetti squash, onion, pasilla peppers, tomatillos, black beans, corn, cilantro, and lime. Topped w/ mixed-blend Mexican cheese, and finished in the oven.

Mexican-style Salmon or Chicken & Spanish Rice

Choice of oven-roasted salmon or chicken topped w/ a homemade cilantro pesto. Served over a bed of authentic Spanish rice.

Argentine Chimichurri

Oven-roasted salmon, chicken breast, or marinated grilled flank steak topped w/ a traditional chimichurri sauce. Served over a bed of authentic Spanish rice.

Mexican-style Salmon or Chicken w/ Cilantro Pesto

Oven-roasted Salmon or chicken breast topped w/ a homemade cilantro pesto. Served over a saute' of spaghetti squash, onion, pasilla peppers, tomatillos, black beans, corn, cilantro, and lime.

Dessert Course

(Choose 1)

French Fruit Tart

Pate Sucree (French sweet dough) filled with a sweet pastry cream and topped with a beautiful assortment of fresh seasonal fruit brushed with an apricot glaze

Brazo de Gitano (Gypsy's Arm)

Traditional 'Swiss Roll' style cake of Spain. A sweet yellow cake is rolled and filled with a rum custard and sliced into rounds

Churros

Traditional Latin American-style fried sweet dough, rolled in cinnamon sugar, and served alongside vanilla ice cream, caramel sauce, and raspberry compote

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Additional Options...

**Dietary restrictions accommodated upon request*

**Multiple per-course options made available upon request*

**Recommendations for bar & cocktail service made available upon request*

**Post-meal service gratuity and review always appreciated*